

**PROGRAM STUDI S1 ILMU KESEHATAN MASYARAKAT
FAKULTAS KESEHATAN & INFORMATIKA INSTITUT KESEHATAN
PAYUNG NEGERI PEKANBARU**

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**ANALISIS HIGIENE SANITASI PENGOLAHAN KERUPUK IKAN
INDUSTRI RUMAH TANGGA PANGAN (IRTP) DI KECAMATAN MORO
KABUPATEN KARIMUN TAHUN 2026**

X + 93 Halaman + 51 Tabel + 9 Lampiran

ABSTRAK

Keamanan pangan produk olahan Industri Rumah Tangga Pangan (IRTP) kerupuk ikan sangat ditentukan oleh penerapan prinsip higiene sanitasi. Laporan Dinas Kesehatan Kabupaten Karimun tahun 2024 menunjukkan bahwa hanya 69% dari 1.078 Tempat Pengolahan Pangan (TPP) yang memenuhi syarat higiene sanitasi, disertai hasil survei awal di Kecamatan Moro yang menemukan 80% penjamah makanan pada IRTP kerupuk ikan belum menerapkan prinsip higiene sanitasi secara memadai. Penelitian ini bertujuan untuk menganalisis penerapan higiene sanitasi pengolahan kerupuk ikan pada IRTP di Kecamatan Moro, Kabupaten Karimun Tahun 2026. Metode penelitian yang digunakan adalah pendekatan kombinasi (mixed methods) dengan desain sequential explanatory. Hasil penelitian menunjukkan bahwa dari 15 sarana IRTP yang diinspeksi, sebanyak 6 sarana IRTP (40,0%) dinyatakan Memenuhi Syarat (MS) dan berada pada Level I (Sangat Baik), sedangkan 9 sarana IRTP (60,0%) dinyatakan Tidak Memenuhi Syarat (TMS) dan berada pada Level III (Cukup) akibat ditemukannya temuan ketidaksesuaian kategori Risiko Serius (SE). Hasil wawancara kualitatif mengonfirmasi bahwa komitmen pemilik usaha serta pendampingan praktik secara langsung berulang oleh sanitarian merupakan faktor determinan utama dalam meningkatkan kepatuhan higiene sanitasi. Kesimpulannya, sebagian besar sarana IRTP kerupuk ikan di Kecamatan Moro (60,0%) belum memenuhi syarat standar kepatuhan BPOM. Disarankan kepada Puskesmas/Dinas Kesehatan setempat untuk meningkatkan frekuensi pembinaan dan pendampingan praktik secara berkala, serta bagi pengelola IRTP untuk melengkapi fasilitas sanitasi dan menegakkan disiplin penggunaan APD bagi pekerja.

Kata Kunci : *Higiene Sanitasi, IRTP, Kerupuk Ikan, Keamanan Pangan*

Daftar Bacaan : 26 (2018-2026)

**UNDERGRADUATE PROGRAM IN PUBLIC HEALTH, FACULTY OF
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Research Study, August 6, 2026

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**ANALYSIS OF HYGIENE AND SANITATION IN FISH CRACKER
PROCESSING AT HOME FOOD INDUSTRIES (IRTP) IN MORO DISTRICT,
KARIMUN REGENCY IN 2026**

X + 93 Pages+ 51 Table + 9 Appendices

ABSTRACT

Food safety in processed fish cracker products manufactured by Home Food Industries (IRTP) is highly determined by the implementation of hygiene and sanitation principles. The 2024 Karimun Regency Health Office report indicated that only 69% of 1,078 registered Food Processing Establishments (TPP) met hygiene and sanitation requirements, accompanied by preliminary survey results in Moro District revealing that 80% of food handlers at fish cracker IRTPs had not adequately implemented hygiene and sanitation principles. This study aims to analyze the implementation of hygiene and sanitation in fish cracker processing at IRTPs in Moro District, Karimun Regency in 2026. A mixed-methods approach with a sequential explanatory design was utilized. The results demonstrated that out of 15 inspected IRTP facilities, 6 facilities (40.0%) met the compliance requirements (Eligible) and were categorized as Level I (Excellent), whereas 9 facilities (60.0%) failed to meet the requirements (Ineligible) and were categorized as Level III (Fair) due to non-conformities under the Serious Risk (SE) category. Qualitative interview results confirmed that business owner commitment and direct, repetitive practical mentoring by sanitarians were key determinant factors in improving hygiene and sanitation compliance. In conclusion, the majority of fish cracker IRTP facilities in Moro District (60.0%) have not yet complied with BPOM standards. It is recommended that local health centers/health offices increase the frequency of regular monitoring and practical mentoring, and that IRTP managers improve sanitation facilities and enforce strict discipline regarding the use of Personal Protective Equipment (PPE) for workers.

Keywords : Hygiene Sanitation, Home Food Industry (IRTP), Fish Crackers, Food Safety

References : 26 (2018–2026)